

*From Real Estate to Recipes!*  
**FEBRUARY'S FEATURE RECIPE**

**Maria's Chocolate & Peanut Butter Mousse Cheesecake**

**Ingredients:**

1 1/2 cups chocolate wafer crumbs (I used oreo crust)
1/4 cup butter, melted
<b>Mousse Layers:</b>
3/4 cup creamy peanut butter
5 oz. cream cheese, softened
2 tbs. butter, softened
1 1/4 cups heavy cream, whipped, divided
5 oz. bittersweet chocolate chopped
1 milk chocolate candy bar (3 1/2 oz), chopped
1/3 cup sugar
1/4 cup 2% milk
1 tsp. vanilla extract
<b>Ganache</b>
6 oz. bittersweet chocolate, chopped
2/3 cup heavy cream
1 tsp. vanilla extract
Shaved chocolate (optional)



**Directions:**

1) In a bowl, combine wafer crumbs and butter. Press onto bottom of a greased 9 inch springform pan. In a bowl, beat the peanut butter, cream cheese and butter until smooth. With a spatula, fold in 1 1/4 cups whipped cream; spread over crust.

2) Place bittersweet and milk chocolates in a bowl. In a small saucepan, bring sugar and milk just to a boil. Pour over chocolate, whisk until smooth. Stir in vanilla. Cool until room temperature, stirring occasionally. Gently fold in remaining whipped cream. Spread over peanut butter layer; cover and freeze for 2 hours or until firm.

3) For ganache, place chocolate in a bowl. In a small saucepan, bring cream just to a boil. Pour over chocolate; whisk until smooth. Stir in vanilla. Cool to reach spreading consistency, stirring occasionally. Spread over cheesecake. Refrigerate until set. With a knife, loosen cheesecake from pan; remove rim. Top with chocolate if desired.